



Balsamic Roasted Pumpkin

A fantastic side dish!

You Will Need:

3 lb sugar pumpkin	¼ cup Balsamic Condimenti
½ cup unsalted butter	¼ cup Blackstrap Molasses
2 T fresh sage leaves	Salt & pepper

Instructions:

Preheat oven to 425° F and lightly grease a large rectangular baking pan. Peel the pumpkin, cut in half & scoop out seeds; cube the flesh into 1 inch pieces. Melt the butter over medium-high in an extra large frying pan or a soup pot; add the sage and pumpkin and toss to coat. Add the **Balsamic Condimenti** & Molasses, combine well. When the mixture comes to a boil, remove from heat and carefully transfer to prepared baking dish (caution: mixture will be hot!). Roast for 30 minutes, carefully removing pan and tossing pumpkin half way through. Pumpkin is done when caramelized and tender.

* Try a drizzle of Delavignes Mushroom & Sage Infused Olive Oil before serving!

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